

# Parkway Couple Incarnate Moses & Bertha Cone's Apples In "Denim and Cider" Prior To BRSC's June 2nd Performance Of Moses Cone Musical

"Moses, I think, did a little bit better than I did in textiles," grins Chuck Flynt of Greensboro, who has made a living in the textile business for most of his

life. "My wife's accomplishments are closer to Bertha's"

Thirteen years ago, Diane Flynt, (Chuck's wife) began setting her sites

for a new and hard cider orchard in Floyd County, Virginia - just off the Blue Ridge Parkway. Thirteen years, fifteen acres and 1,000 trees later, Foggy Ridge Cider has produced its first blend of its artisan made hard cider, made available to the public only this past Memorial Day weekend.

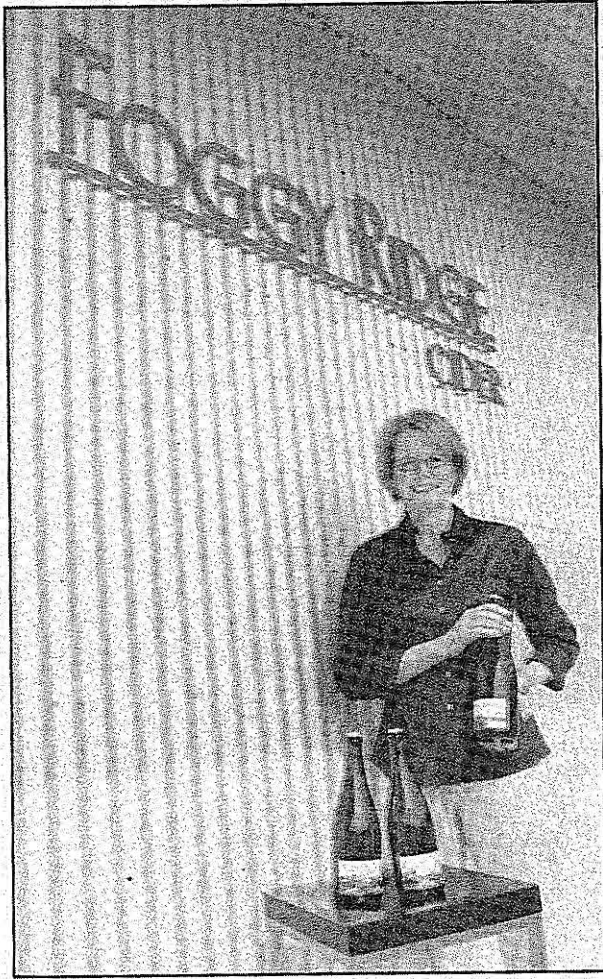
Foggy Ridge Cider begins in the orchard with apples carefully selected for their unique flavors and grown for taste, not appearance. In their cider making, they aim to put this fruit in the bottle with minimal manipulation.

For the 2007 vintage; three ciders were produced - two of which will be served at Denim and Cider, on Saturday evening, June 2. Special offerings will be made to compliment the menu of Café Portefino -

- Foggy Ridge's First Fruit cider blends early season heirloom apples in a slightly sweet refreshing cider to drink, like Thomas Jefferson, on its own or with a meal, and

- The famous Virginia Stayman apples ripen late in mountain orchards but are worth the wait. Their Sweet Stayman Cider blends the original Stayman apple with heirloom varieties like Grimes Golden and Cox's Orange Pippin to create a medium sweet cider to enjoy at any time.

More information can be found about their cider house at [www.foggyridge-cider.com](http://www.foggyridge-cider.com)



Diane Flynt of Foggy Ridge Cider, showcases her special tastings for "Denim and Cider" evening at the Mariam and Robert Hayes Performing Art Center on Saturday evening, June 2 as part of Blowing Rock Stage Company's production of Moses Cone: The Denim King